

## DETAILS OF CORRECTIVE ACTION

| NO.   | LOCATION                         | REF. | POINTS | CRITICAL DESCRIPTION |
|---|----------------------------------|------|--------|----------------------|
| 1   | POTABLE WATER                    | 06   | 0      | No                   |
| THERE WAS NO DOCUMENTATION EITHER IN A LOG OR ON THE CHART THAT CALIBRATION OF THE ANALYZER HAD BEEN<br><i>Analyzer calibration is now fully documented.</i>  |                                  |      |        |                      |
| 2   | POTABLE WATER                    | 06   | 0      | No                   |
| THE CHARTS HAD NOT BEEN INITIALED DAILY.<br><i>The chlorine charts are now initialed on a daily basis after verification.</i>   |                                  |      |        |                      |
| 3   | POTABLE WATER - BUNKERING        | 03   | 0      | Yes                  |
| THERE WERE THREE DAYS WHEN THE HALOGEN LEVEL DROPPED BELOW 2.0 PPM WHILE BUNKERING WATER. THIS WAS FOR ABOUT AN HOUR EACH DAY.<br><i>Bunkering of freshwater is closely monitored.</i>  |                                  |      |        |                      |
| 4   | MAIN DINNING ROOM                | 19   | 0      | No                   |
| THE DESERTS WERE NOT PROTECTED BY A SNEEZE GUARD.<br><i>An attendant serves all deserts to passengers and passengers are kept at a minimum distance. This will remain subject to construction of a suitable protective display.</i>   |                                  |      |        |                      |
| 5   | POTABLE WATER - BUNKERING        | 08   | 0      | No                   |
| THE SHIP WAS NOT RECORDING THE CHLORINE LEVEL PRIOR TO BUNKERING.<br><i>This is now being documented.</i>   |                                  |      |        |                      |
| 6   | MAIN DINNING ROOM - WAIT STATION | 28   | 0      | No                   |
| THE STAINLESS STEEL CARAFE FOR HOT WATER WERE NOT STORED INVERTED. WATER WAS NOTED IN THESE CARAFES.<br><i>Rectified.</i>   |                                  |      |        |                      |
| 7   | MAIN GALLEY - DISHWASH           | 28   | 0      | No                   |
| COFFEE CARAFES WERE NOT STORED INVERTED.<br><i>Rectified</i>  |                                  |      |        |                      |
| 8   | MAIN GALLEY - DISHWASH           | 26   | 0      | Yes                  |
| TRACES OF COFFEE WERE NOTED IN THE CARAFES STORED AS CLEAN.<br><i>Rectified</i>   |                                  |      |        |                      |
| 9   | BUFFET LINE                      | 19   | 0      | No                   |
| IT IS RECOMMENDED THAT A SIDE SHIELD BE INSTALLED ON THE BUFFET LINE.<br><i>Done</i>  |                                  |      |        |                      |
| 10  | MAIN GALLEY                      | 30   | 0      | No                   |
| A "WASH HANDS OFTEN" WAS NEED NEXT TO THE HAND WASH STATION AS SOON AS YOU ENTER THE MAIN GALLEY.<br><i>Signs have been ordered and we are awaiting delivery.</i>   |                                  |      |        |                      |
| 11  | VENTILATION                      | 41   | 0      | No                   |
| THERE WAS STANDING WATER NOTED IN THE DRAIN PANS OF THE TWO UNITS THAT COULD BE INSPECTED.<br>THE OTHER AC UNITS NEED TO HAVE INSPECTION PORTS INSTALLED. A PLAN SHOULD BE DEVELOPED TO ADDRESS THE INSTALLATION OF THE INSPECTION PORTS IN THE AC UNITS.<br><br><i>A program is in place to rectify this problem</i> |                                  |      |        |                      |
| 12  | MAIN GALLEY - HOT GALLEY         | 21   | 1      | No                   |
| LOOSE AND PEELING SEALANT WAS NOTED IN THE HOOD OVER THE FRYER AND THE TILTING PAN.<br><i>Rectified</i>   |                                  |      |        |                      |
| 13  | HOT GALLEY                       | 21   | 1      | No                   |
| THE TILTING PAN HAD DIFFICULT TO CLEAN FEATURES DUE TO SEAMS AND LOOSE INSULATION.<br><i>Insulation is now fixed and cleaning is more detailed.</i>   |                                  |      |        |                      |

|    |                   |    |   |    |
|----|-------------------|----|---|----|
| 14 | <b>HOT GALLEY</b> | 27 | 0 | No |
|----|-------------------|----|---|----|

THE SEAMS ON THE TILTING WERE SOILED WITH A FOOD RESIDUE.

*More detailed cleaning is now conducted.*

|    |                   |    |   |    |
|----|-------------------|----|---|----|
| 15 | <b>PROVISIONS</b> | 36 | 1 | No |
|----|-------------------|----|---|----|

ENSURE THE LIGHT LEVEL ARE ADEQUATE IN ALL THE PROVISION AND PREPARATION ROOMS.

*Re-evaluation of the lighting requirements are now in progress.*

|    |                   |    |   |    |
|----|-------------------|----|---|----|
| 16 | <b>DRY STORES</b> | 21 | 1 | No |
|----|-------------------|----|---|----|

THE SHELVE IN THE DRY STORES WAS NOT EASILY CLEANABLE DUE TO STRUCTURAL FEATURES.

*A better storage system will be evaluated.*

|    |                    |    |   |     |
|----|--------------------|----|---|-----|
| 17 | <b>BAR GENERAL</b> | 26 | 0 | Yes |
|----|--------------------|----|---|-----|

VENTED BACKFLOW PREVENTERS NEED TO BE INSTALLED ON ALL OF THE CARBONATION UNITS.

*Units have been ordered and will be installed as soon as they are in receipt.*

OPEN PENETRATION EXISTED WHERE PIPING WENT THROUGH THE COUNTER TOPS.

*Where possible an arrangement will be put in place to minimize these penetrations.*

|    |                    |    |   |    |
|----|--------------------|----|---|----|
| 18 | <b>MAIN GALLEY</b> | 22 | 2 | No |
|----|--------------------|----|---|----|

THE THREE COMPARTMENT SINK IS NOT DEEP ENOUGH TO TOTALLY IMMERSE THE LARGEST KITCHEN ITEM.

*A stainless steel tech will attend the vessel to address this problem.*

|    |                 |    |   |    |
|----|-----------------|----|---|----|
| 19 | <b>POOL BAR</b> | 20 | 0 | No |
|----|-----------------|----|---|----|

THE TAYLOR SOFT SERVE ICE CREAM MACHINE WAS MARKED "OUT OF ORDER".

*Awaiting spares for this unit. It remains out of service at this time.*

|    |  |    |   |    |
|----|--|----|---|----|
| 20 | <b>PROVISIONS - REFRIGERATION AREA</b> | 20 | 0 | No |
|----|--|----|---|----|

THE KENMORE CHEST FREEZER WAS NOT ANSI APPROVED.

*This will be addressed at the scheduled refit.*

|    |                 |    |   |    |
|----|-----------------|----|---|----|
| 21 | <b>POOL BAR</b> | 08 | 0 | No |
|----|-----------------|----|---|----|

THE INSTALLATION OF THE VENTED BACKFLOW PREVENTER WAS NOT DONE APPROPRIATELY.

*Rectified.*

|    |                |   |   |    |
|----|----------------|---|---|----|
| 22 | <b>COMMENT</b> | * | 0 | No |
|----|----------------|---|---|----|

THE SHIP WOULD BENEFIT BY HAVING A BLAST CHILLER IN THE MAIN GALLEY.

*This is planned for the next scheduled refit.*

|    |                                    |   |   |    |
|----|------------------------------------|---|---|----|
| 23 | <b>CORRECTIVE ACTION STATEMENT</b> | * | 0 | No |
|----|------------------------------------|---|---|----|

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .